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United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Meat and Poultry  
Inspection  
Program

August 1981

# Issuances of the Meat and Poultry Inspection Program

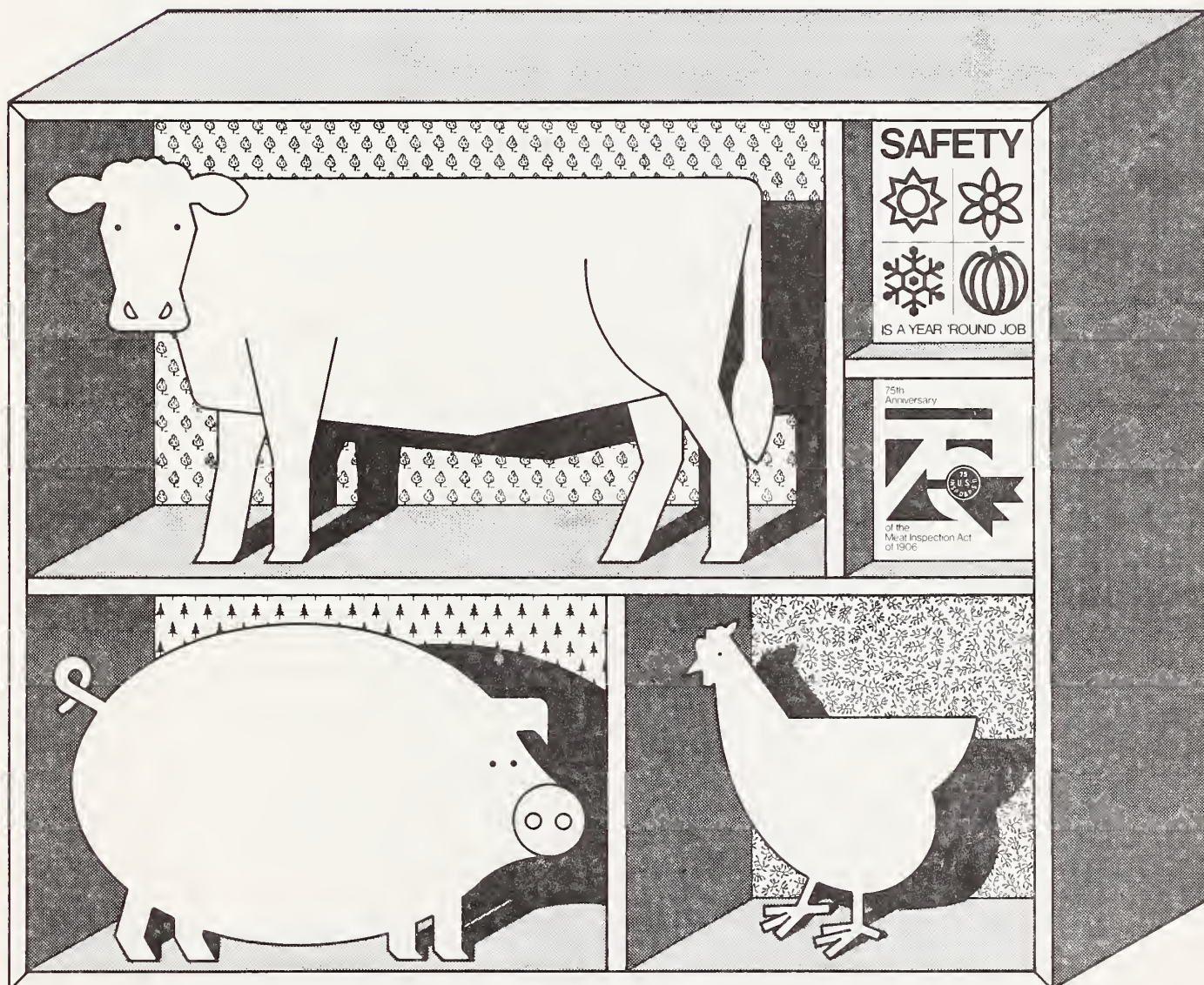


TABLE OF CONTENTS

Change 81/8, Meat and Poultry  
Inspection Manual

Change 81/7-8, Meat and Poultry  
Inspection Regulations





✓  
UNITED STATES DEPARTMENT OF AGRICULTURE  
✓✓✓ FOOD SAFETY AND QUALITY SERVICE  
MEAT AND POULTRY INSPECTION PROGRAM  
WASHINGTON, D.C. 20250

## Meat and Poultry Inspection Manual

AUGUST 1981

CHANGE: 81-8

### MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
227 and 228	227 and 228	81-8
261b and 261c	261b, 261c, and 261c-1	81-8
261t through 261w	261t through 261w	81-8

#### Pen-and-Ink Changes

Page 230a, section 22.24(a)(1), left column, line 5, change "2251" to "2255".

#### Bulletins Cancelled

Changes to the Meat and Poultry Inspection Manual contained herein cancel MPI Bulletins 80-6, 80-63, 81-4, 81-21, and 81-24.



**22.6 NET WEIGHT**

Products must be properly labeled as to net weight. If the inspector has reason to believe product is underweight, he should check net weights as per Subpart 18-K of the Manual. When short weight is found, do not allow product to be exported until it is correctly marked.

**22.7 REIMBURSABLE SERVICES****(a) Overtime, Holiday**

Work performed during overtime or holiday hours shall be reported on MP Form 11 and will be billed to the plant.

**(b) Voluntary Inspection and Certification Service**

Any inspections, certifications, or statements, imposed by other countries in addition to MPI requirements (MP Form 412-3, MP Form 414-3, MP Form 506), are reimbursable and will be made only at plant's or exporter's request. Applicant will be billed for all inspection time used to develop facts and supervise product (see Parts 350 and 362 of Meat and Poultry Inspection Regulations; Certification Service for inedible animal byproducts administered by VS).

**22.8 PUERTO RICO**

The Commonwealth of Puerto Rico is a territory of the United States and, as such, the use of PY-506, Export Certificates, is not appropriate. Puerto Rico does have specific regulations covering packaging, labeling, condition inspection, and grade requirements on poultry products. These requirements are set forth in their Market Regulation No. 8. These regulations require certification by the Poultry and Dairy Quality Division, Poultry Grading Branch. Persons desiring to ship poultry to Puerto Rico are advised to contact the nearest poultry grading office for detailed requirements for product destined for Puerto Rico.

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**REQUIREMENTS  
FOR  
IMPORTING COUNTRIES**

**Subpart 22-B**

(Regs: M-322; P-Subpart M)

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All products for export shall meet the importing country's requirements. Exporters are responsible for determining that they comply with these requirements and providing the necessary documents.

**22.17 ADDITIONAL REQUIREMENTS****(a) No Estrogens Used**

Since estrogens have been excluded from use in chickens and turkeys, inspectors are authorized to include the wording "No Estrogens Used" on export certificates unless there is specific reason for its omission. Exception. This certification is not authorized for poultry product prepared from roasting chickens and capons.

**(b) Unscalded Stomachs**

France, Japan, Korea (South), Mexico, Peru and Taiwan will accept unscalded (undenuded) beef stomachs for edible use. Such stomachs shall come from U.S. inspected and passed carcasses and be properly washed and handled as regularly prepared tripe, except for scalding.

Only acceptable clean stomachs from official plants can be certified for export. Shipping containers shall be prominently marked "Unscalded Beef Stomachs For Export to (Name of Country) Only."

**IMPORTING COUNTRIES**

Following are countries importing meat and/or poultry products from the United States, and their requirements.

**22.18 AFRICA (REPUBLIC OF SOUTH)****Meat Products**

Animal Casings. Exporter must obtain a permit from the Department of Agricultural Technical Services of the Republic of South Africa. The reverse side of the veterinary health certificate will be completed by an authorized MPI veterinarian. The animal disease status in the United States is such that certification may be routinely carried out.

**22.19 ALGERIA****Meat Products**

For products or casings, issue MP Form 412-11.

**22.20 ARGENTINA**

Export certificates shall be visaed by Argentine Consulate nearest to the plant.

**(a) Meat Products**

Issue MP Form 412-3.

**(b) Poultry Products**

Poultry must originate from plants approved by Argentine inspection officials.

The following information must be stated in Spanish on MP Form 506:

- \*Official establishment number (Número oficial del establecimiento); name and
- \*address of plant (denominación y
- \*domicilio del establecimiento); product of USA (Producto de los Estados
- \*Unidos de América);

I certify that the poultry and poultry products specified above came from birds that were officially given an ante-mortem and post-mortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption (Certifico que la \*volatería y los productos de volatería especificados supra provinieron de aves que fueron sometidas oficialmente \*a una inspección antemortem y post-mortem y aprobadas de conformidad con las leyes y reglamentos aplicable del Departamento de Agricultura de los

Estados Unidos, siendo sanos y aptos para el consumo humano);  
By order of the Secretary of Agriculture (Por resolución del Secretario de \* Agricultura); and date (Fecha).  
The Spanish statements are to be typed in the "remarks" block of MP Form 506. If more space is needed, use the reverse side.

**22.21 AUSTRALIA****(a) Meat Products**

(1) Fresh, frozen. Fresh or frozen meat and meat products are not eligible for export.

(2) Cooked, canned. Cooked meats and cooked meat products in hermetically sealed cans may be exported. An authorized MPI veterinarian shall certify that (1) products are from animals slaughtered for human food in official U.S. establishments or approved foreign plants, (2) such animals received ante- and post-mortem veterinary inspection at time of slaughter and were free from contagious and infectious disease, and (3) products were not exposed to infection before export.

For canned product, manufacturer shall also declare that during processing all can content was heated to not less than 100° C. (212° F.). Temperature and time of process shall be endorsed by an MPI veterinarian with a certificate stating that he is familiar with product process and he does not have reason to doubt manufacturer's declaration.

(3) Casings. Issue MP Form 415-5. Casings must be the product of and totally prepared in U.S.

(4) Inedible. Cattle hides are not permitted entry from countries with foot-and-mouth disease. They must be accompanied by a certificate from an MPI veterinarian stating that hides are from cattle slaughtered for human food.



ante- and post-mortem inspection and were found free from disease, and (2) fit for human consumption and suitable for export. The certificate should also state that all necessary precautions for preventing danger to public health were taken during meat dressing, preparing, and packing.

c. Upon consignment arrival and within 24 hours, a written report is made to USD including product amount and description, storage place, name and address of involved retailers. The product will be subjected to inspection by USD food inspectors before release.

(3) **Pork uteri.** Nongravid uteri from gilts may be exported as edible product. For inspection, chilling, packing, and certification, see section 22.51(a)(8). Cartons must be prominently labeled "Pork Uteri for Export to Hong Kong." Importers are responsible for obtaining a special permit from Hong Kong Urban Services Department for each consignment.

#### (b) **Poultry Products**

Federally inspected poultry is eligible if accompanied by MP Form 506.

(1) **Ducks.** Ducks with head and feet attached may be exported. However, they shall be prepared and labeled according to instructions for Japan with appropriate name changes in labeling and statements.

#### (2) **Feet, oil sacs, duck tongues.**

They shall be:

a. Removed after dressed poultry receives final wash, before entering the evisceration room, or immediately after transfer from picking to eviscerating conveyor line.

b. Handled sanitarily, packed in clean containers, and frozen promptly.

\* c. Labeled as "chicken feet",  
 \* "chicken oil sacs", or "turkey feet",  
 \* "turkey oil sacs", or "duck feet",  
 \* "duck oil sacs", "duck tongues" - for  
 \* export to Hong Kong. Packed under  
 \* sanitary supervision of USDA. Plant

NO. \_\_\_\_\_. (Name and address of plant or distributor) USA." Official inspection mark will not be used. Certificate to be made by inspector at plant of origin only.

When above requirements are met, inspector may issue an export certificate including:

"This certifies that the poultry feet, oil sacs or duck tongues specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and unadulterated so far as can be determined by external examination."

This certification may be typed in "remarks" space, or on certificate's face immediately above "remarks" space. Inspector initials immediately after the certification, and signs the certificate.

(3) **Hong Kong examination.** Hong Kong officials may sample for bacteriological examination and refuse entry to unsatisfactory product.

Plant management shall cooperate in proper handling of this product and instruct plant employees to reject any feet, oil sacs or duck tongues obviously unfit for food. \*

## 22.45 **HUNGARY**

### **Meat Products**

Pork livers. The following statement on departmental letterhead certificate should accompany the regular export certificate: "The animals from which the livers were derived received veterinary ante- and post-mortem inspection and were found to be free from evidence of contagious and communicable diseases. The United States is free from rinderpest, hoof-and-mouth disease, and contagious bovine pleuropneumonia. The livers are suitable for human consumption and were packed under good sanitary conditions."

**22.46 IRAN**

Importer must have a permit issued by the Iranian Ministry of Agriculture.

**(a) Meat Products**

Issue MP Form 412-3 and comply with regulations (312.8).

**(b) Poultry Products**

Issue MP Form 506.

(1) U.S. Grade A. Fresh (frozen) ready-to-cook broiler chickens must be accompanied by USDA grading certificate and meet the following requirements:

a. Broilers are Grade A, as shown by grading certificate and on cartons.

b. Weight of each broiler is within 850-1350 grams (2 to 3 lbs.), averaging 1100 grams (2.4 lbs.).

c. Birds have been slaughtered and frozen not more than 3 months before shipping, as shown on export certificate and by slaughter dates on cartons. First and last slaughter and freezing dates only must be shown on the export certificate.

d. Each broiler is individually packed in airtight plastic material.

(2) Special purchases. Fresh (frozen) ready-to-cook poultry (whole birds) purchased under Iranian government tender must meet all requirements specified in respective bids. Unless the tender lists conditions which must be certified by USDA, the inspector will only be concerned with normal re-inspection for export and issuance of export certificate. Add the following statement on MP Form 506: "The poultry covered by this certificate was slaughtered by means of a sharp knife cutting through the skin, jugular vein, and trachea to result in thorough bleeding of the carcass in preparation for dressing and evisceration."

**22.47 IRAQ**

Poultry. The Government of Iraq purchases poultry products directly

through U.S. exporters, submitting a tender for each shipment. The tender and resulting contract contain specifications which are certified by the Poultry Grading Branch.

MPI is required only to inspect the product, examine it for export, and issue export certificates MP Form 506.

**22.48 IRELAND****(a) License**

It is the importer's responsibility to obtain all required licenses and permits from Irish officials for entry of product into Ireland.

**(b) Meat Products**

(1) Tallow. The following information must be typed on reverse side of MP Form 412-3:

"The animals from which the tallow was derived originated from (country), from (species) animals, was subjected to a temperature of (°C.) for a period of (number of) minutes in the (country)".

(2) Casings. Issue MP Form 415-5 and comply with regulations (312.8).

**(c) Poultry Products**

Issue MP Form 506.

(1) Canned Product. For hermetically sealed product, the following statement must be placed under "remarks":

"The poultry products mentioned herein have been subjected, during the course of manufacture, to a temperature of 116° C. for a period of 75 minutes at the factory."

**(d) Products not for Human Consumption**

Meat and Poultry product destined for animal food for export to Ireland must be derived from inspected and passed animals. On USDA/FSIS letterhead stationery, issue the following statement, signed by an MPI inspector:

"The meat/poultry product originated from an approved USDA slaughterhouse and received antemortem and postmortem Federal inspection."

**22.48-A ISRAEL**

Edible offal products, such as hearts, livers, and tongues shall be individually wrapped and each individual item shall bear the mark of inspection. Lead tags and twisted wires attached to meat tissue are not acceptable. Noncorrosive, nontoxic tags shall be affixed to the tissue by a pliable plastic thread.





sheep not over 3 years old, and of poultry may be exported.

Each carcass (side or quarters, if cattle) must (1) bear legible U.S. inspection legend, (2) be free from any preservatives, (3) have kidneys removed, and (4) be wrapped in clean white cloth.

- \* Fresh/frozen, precut and prepackaged meat and poultry must bear bilingual labels indicating that Islamic slaughter was used, date of packaging or freezing, and expiration date in addition to other required label features. Chilled meat and poultry must arrive in Saudi Arabia within 5 days after slaughter, and frozen meat and poultry within 3 months after slaughter.

#### (a) Certification

- \* (1) Meat products. Issue MP Form 412-3 with the following certification on the reverse:

"I hereby certify that the beef/sheep described herein is from animals whose average age is \_\_\_\_ years (as certified by plant management), which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were found free of disease and suitable for human consumption."

- \* (2) Poultry products. Issue MP Form 506 with the following certification in the remarks section:

"I hereby certify that the poultry described herein is from birds which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were found free of disease and suitable for human consumption."

Certificates and statements must be dated, signed by an MPI veterinarian, and show his official title. Certificates must be legalized by Arabian-American Chamber of Commerce or by Arabian consul.

- \* (3) Processed meat and poultry.
- \* Issue appropriate export certificate.
- \* Bilingual labels which include those

labeling features mandatory in the U.S. and net weights in metric units are required.

#### (b) Special Requirements

##### (1) Certificate of Muslim

**slaughter.** In addition to FSIS certification, the exporter must obtain a certificate of Muslim slaughter from a member of an Islamic Center.

The certificate must also be legalized as in (a) and must accompany all shipments.

##### (2) Saudi Arabia standards.

Exporters should become familiar with the specifications described in Saudi Arabia Standard No. 40, which are not subject to FSIS certification. Copies of these specifications, the list of Islamic Centers, and telephone numbers of Arabian-American Chambers of Commerce in the U.S. are available from RD and FPS.

#### (c) Shipments for U.S. Personnel

The certificate of Muslim slaughter may be waived if products are shipped for consumption by U.S. personnel in Saudi Arabia. Obtain and file with triplicate copies of export certificates (MP Form 412-3 or 506) a written statement from the party applying for certification that the shipment is destined for consumption by U.S. personnel and full responsibility is accepted for possible problems in gaining entry of the shipment into Saudi Arabia as certified.

## 22.78 SINGAPORE

#### (a) Certification

The same veterinarian must sign all certificates and supplementary statements. DVM or equivalent degree should be placed after signature. Issue MP Form 148 for both meat and poultry products plus appropriate regular export certificate. The weights and numbers of cartons should be divided to accurately reflect the amount of product originating from each establishment when product originates from two or more establishments.

## \* (b) Slaughter Dates

\* Slaughter dates with month (spelled out) and year must be shown on MP Form 148 and on shipping cartons of all fresh/frozen meat and poultry products exported to Singapore. Product frozen for more than 6 months will not be allowed entry into Singapore. The 6 months will be calculated from the first of the month (based on the oldest slaughter date in the shipment) to the date of arrival in Singapore.

## \* (c) Canned Products

\* The following additional statements must be typed on export certificate for canned meat and poultry products:

Products were (1) manufactured according to standard canning processing technique and were subjected to a temperature of not less than 100° C. for not less than 90 minutes; (2) prepared with meat from animals or birds subjected to ante- and post-mortem examinations and found free from disease; (3) not treated with chemical preservatives or other foreign substance injurious to health; (4) sanitarily prepared, processed, and packed under veterinary supervision, and are fit for human consumption.

NOTE: Any processing variation from the 100° C. for not less than 90 minutes should be submitted to the Primary Production Department, Government of Singapore, for approval. Shipments must not be made until such approval is obtained.

Canned pork and beans which are not amenable to the Meat Inspection Act may be certified under Part 350 of the regulations (Certification Service). The product shall be accompanied by a declaration from the manufacturer stating: (1) The meat content of the product (including fat); (2) That the product has been prepared from sound and wholesome ingredients; (3) That the product has been heated to \_\_\_\_\_ (degrees centigrade) for \_\_\_\_\_ minutes; (4) That every portion of the contents has been heated to a temperature of not less than 100° C.

The above declaration shall be countersigned by an MPI veterinarian

stating that he has no reason to doubt the truth of the manufacturer's declaration and that he is satisfied with the cleanliness and manufacturing practice of the processing plant. This certificate may be typed on company letterhead. Veterinarian countersigning certificate should include "MPI Veterinarian" under his signature. An MP Form 412-3 will not be issued.

\* \* \*

## 22.79 SPAIN

## Meat Products

(1) Fresh (chilled) meat may be imported only in the form of sides or quarters in wrappers which have been approved by the Spanish Directorate General for Public Health. Exporters may obtain approval of such wrapping materials through their Spanish inspectors. Time from slaughter to unloading of fresh meat at Spanish ports may not exceed 15 days.

(2) Frozen meat in cartons (cuts or boneless) must show slaughter dates. Slaughter to date of unloading at Spanish ports shall not exceed 3 months. Weight on cartons in metric units.

(3) Pork. Pork and pork offals, including tongues, will be accepted provided they are consigned only to one of the following Spanish ports (in order of preference): Santander, Valencia, or Barcelona. Both freezing date and freezing temperature must be indicated on export certificate.

(4) Consumer size packages must bear labels printed in Spanish, and must show:

1. Date of packaging or storage termination date. This must not be coded.

2. Weight in metric units.

3. Lot number or other identification of manufacture. This may be coded.

4. Country of origin, as "Product of USA."

5. Directions for preparation or use of the product, if applicable.



6. For product marketed under a distributor's name or trade mark, labels must show Est. No. of producing plant preceded by "Manufactured by."

(5) Beef tripe. Must be washed and scalded without chemicals.

(6) Certification. Issue MP Form 412-3. Face of certificate must show:

1. Name, address, and Est. No. of slaughter or processing plant.

2. Means of transportation - name of vessel.

3. Name and official title of veterinarian signing certificate (beneath signature).

The following statement shall be typed on the reverse of MP Form 412-3:

"I certify that the meat described herein is from animals slaughtered in a legally-authorized slaughterhouse in the United States and were subject to official ante- and post-mortem inspection. The meat is fit for human consumption and has not been treated with any unapproved additive nor with any other substance that is noxious to human health. It has been handled under the best hygienic and sanitary conditions and is fit for human consumption. It does not represent any hazard of spreading epizootic disease."

(Signature)

Official Veterinarian

Name and Title

## 22.80 SURINAM

### Poultry Products

Chicken Feet. They may be exported, provided each shipment is accompanied by MP Form 506 with the following certification:

"This certifies that the poultry feet specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and wholesome so far as can be determined by external examination, and are from chickens of U.S. origin."

## 22.81 SWEDEN

### (a) Meat Products

(1) **Pork, fresh.** The pork must be derived from swine which were born and raised in the United States or Canada. Fresh pork may be treated to destroy trichinae by freezing at an internal temperature not over 0° F. for 20 days under Program control, in rooms or compartments secured with an official lock or seal.

In lieu of statement immediately above and statement quoted in (a)(4) (iii), the following alternative statement may be used: "The most recent portion of this frozen pork shipment was frozen on (month--spelled out, day and year)." The cold storage warehouse records must be made available to the inspector to substantiate the most recent date when the last portion of the pork lot intended for export to Sweden was frozen. If data relative to when last portion of lot was frozen is not available, then the date the frozen pork is presented for export certification must be used as the most recent freezing date. Sweden will require subsequent cold storage of the pork at the time of importation into Sweden if 20 days have not elapsed since most recent freezing date.

(2) **Processed.** For product not previously exported to Sweden, product description and labels should be submitted to contemplated Swedish importer.

(3) **Health examination.** A medical examination is required for all personnel engaged in the direct handling of meat in boning and cutting rooms of plants exporting deboned and cut meats to Sweden. The medical examinations must be performed at the time of hiring, and at least once a year thereafter, and whenever a disease is suspected. Primarily, the medical examinations should show that the personnel are free from disease or infection which can be transmitted to man via food.

The MPI veterinarian who signs the export certificate must verify from medical certificates on file, that the plant is still engaged in conducting the required medical examinations. This verification must take place within 2 months of the date a consignment is certified for export.

(4) **Certification.** Certificates must be signed by an MPI veterinarian.

(i) **Fresh.** For fresh/frozen cut or deboned meat, the following statement must be typed on the reverse of MP Form 412-3: "The products covered by this certificate have been handled by personnel subject to medical examination according to the Swedish Food Administration Implementing Ordinance SLV FS 1978:11. The cutting, packaging, and general treatment of the products have been accomplished in hygienically acceptable and temperature controlled facilities not exceeding 10° C. (50° F.)." Neither this statement nor the medical examination are needed for certificates covering whole, half, or quarter carcasses.

(ii) **Hormones.** In addition to the statement in (i) above, beef, mutton, lamb, meat byproducts, meat food products and veal from dressed carcasses weighing more than 220 pounds must have the following statement typed on MP Form 412-3:

"I certify, to the best of my knowledge and judgment, that the meat and/or meat food products identified on this certificate were derived from livestock which have never been fed or administered growth promoting hormones, and that the animals, from which such meat and/or meat products were derived, were accompanied to the slaughtering establishment by certification from the owner and accredited veterinarian as specified for shipments destined to Sweden."

This certification may be issued, provided a satisfactory method is developed for identifying and certifying specific lots of animals delivered to the plant for slaughter. The same conditions outlined for





UNITED STATES DEPARTMENT OF AGRICULTURE  
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MEAT AND POULTRY INSPECTION REGULATIONS  
AUGUST 1981

CHANGE: 81-7/8

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page (numbered 81-7/8)
SUBCHAPTER A - MANDATORY MEAT INSPECTION	
iii	iii
iv	iv
19	19
20	20
20a	20a
	20b
35	35
36	36
37	37
38	38
	38a
	38b
	38c
	38d
61	61
62	62
62a	62a
	62b
69	69
70	70



- 309.3 Dead, dying, disabled, or diseased and similar livestock.
- 309.4 Livestock showing symptoms of certain metabolic, toxic, nervous, or circulatory disturbances, nutritional imbalances, or infectious or parasitic diseases.
- 309.5 Swine; disposal because of hog cholera; swine injected with hog cholera virus.
- 309.6 Epithelioma of the eye.
- 309.7 Livestock affected with anthrax; cleaning and disinfection of infected livestock pens and driveways.
- 309.8 Cattle affected with anasarca and generalized edema.
- 309.9 Swine erysipelas.
- 309.10 Onset of parturition.
- 309.11 Vaccine livestock.
- 309.12 Emergency slaughter; inspection prior to.
- 309.13 Disposition of condemned livestock.
- 309.14 Brucellosis-reactor goats.
- 309.15 Vesicular diseases.
- 309.16 Livestock suspected of having biological residues.
- 309.17 Livestock used for research.
- 309.18 Official marks and devices for purposes of ante-mortem inspection.

#### PART 310-POST-MORTEM INSPECTION

Sec.

- |   |        |                                                                                                                                                                                                                 |   |
|---|--------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---|
| * | 310.1  | Extent and time of post-mortem inspection, post-mortem inspection staffing standards.                                                                                                                           | * |
| * | 310.2  | Identification of carcass with certain severed parts thereof and with animal from which derived.                                                                                                                | * |
|   | 310.3  | Carcasses and parts in certain instances to be retained.                                                                                                                                                        |   |
|   | 310.4  | Identification of carcasses and parts; tagging.                                                                                                                                                                 |   |
|   | 310.5  | Condemned carcasses and parts to be so marked; tanking; separation.                                                                                                                                             |   |
|   | 310.6  | Carcasses and parts passed for cooking; marking.                                                                                                                                                                |   |
|   | 310.7  | Removal of spermatic cords, pizzles and preputial diverticuli.                                                                                                                                                  |   |
|   | 310.8  | Passing and marking of carcasses and parts.                                                                                                                                                                     |   |
|   | 310.9  | Anthrax; carcasses not be eviscerated; disposition of affected carcasses; hides, hoofs, horns, hair, viscera and contents, and fat; handling of blood and scalding vat water; general cleanup and disinfection. |   |
|   | 310.10 | Carcasses with skin or hide on; cleaning before evisceration; removal of larvae of Hypodermæ, external parasites and other pathological skin conditions.                                                        |   |
|   | 310.11 | Cleaning of hog carcasses before incising.                                                                                                                                                                      |   |
|   | 310.12 | Sternum to be split; abdominal and thoracic viscera to be removed.                                                                                                                                              |   |
|   | 310.13 | Carcasses or parts thereof not to be inflated; transferring caul or other fat.                                                                                                                                  |   |
|   | 310.14 | Handling of bruised parts.                                                                                                                                                                                      |   |
|   | 310.15 | Hyperimmune swine bled before entering official establishments.                                                                                                                                                 |   |
|   | 310.16 | Disposition of lungs.                                                                                                                                                                                           |   |
|   | 310.17 | Inspection of mammary glands.                                                                                                                                                                                   |   |
|   | 310.18 | Contamination of carcasses, organs, or other parts.                                                                                                                                                             |   |
|   | 310.19 | Inspection of kidneys.                                                                                                                                                                                          |   |
|   | 310.20 | Saving of blood from livestock as an edible product.                                                                                                                                                            |   |

PART 311-DISPOSAL OF DISEASED OR OTHERWISE  
ADULTERATED CARCASSES AND PARTS

Sec.

- 311.1 Disposal of diseases or other wise adulterated carcasses and parts; general.
- 311.2 Tuberculosis.
- 311.3 Hog cholera.
- 311.4 Carcasses of swine injected with hog cholera virus.
- 311.5 Swine erysipelas.
- 311.6 Diamond-skin disease.
- 311.7 Arthritis.
- 311.8 Cattle carcasses affected with anasarca or generalized edema.
- 311.9 Actinomycosis and actinobacillosis.
- 311.10 Anaplasmosis, anthrax, babesiosis, bacillary hemoglobinuria in cattle, blackleg, bluetongue, hemorrhagic septicemia, icterohematuria in sheep, infectious bovine rhinotracheitis, leptospirosis, malignant epizootic catarrh, strangles, purpura hemorrhagica, azoturia, infectious equine encephalomyelitis, toxic encephalomyelitis (forage poisoning), infectious anemia (swamp fever), dourine, acute influenza, generalized osteoporosis, glanders (farcy), acute inflammatory lameness, extensive fistula, and unhealed vaccine lesions.
- 311.11 Neoplasms.
- 311.12 Epithelioma of the eye.
- 311.13 Pigmentary conditions; Melanosis, Xanthosis, Ochronosis, etc.
- 311.14 Abrasions, bruises, abscesses, pus, etc.
- 311.15 Brucellosis.
- 311.16 Carcasses so infected that consumption of meat may cause food poisoning.
- 311.17 Necrobacillosis, pyemia, and septicemia.
- 311.18 Caseous lymphadenitis.
- 311.19 Icterus.
- 311.20 Sexual odor of swine.
- 311.21 Mange or scab.
- 311.22 Hogs affected with urticaria, tinea tonsurans, demodex folliculorum, or erythema.
- 311.23. Tapeworm cysts in cattle.
- 311.24 Hogs affected with tapeworm cysts.
- 311.25 Parasites not transmissible to man; tapeworm cysts in sheep; hydatid cysts; flukes; gid bladder-worms.
- 311.26 Emaciation.
- 311.27 Injured animals slaughtered at unusual hours.
- 311.28 Carcasses of young calves, pigs, kids, lambs, and foals.
- 311.29 Unborn and stillborn animals.
- 311.30 Livestock suffocated and hogs scalded alive.
- 311.31 Livers affected with carotenosis; livers designated as "telangiectatic," "sawdust," or "spotted."
- 311.32 Vesicular diseases.
- 311.33 Listeriosis.
- 311.34 Anemia.
- 311.35 Muscular inflammation, degeneration, or infiltration.



(§ 307.2(e) cont'd.)

trucks or receptacles to be marked in a conspicuous manner with the phrase "U.S. condemned" in letters not less than 2 inches high, and, when required by the circuit supervisor, to be equipped with facilities for locking or sealing;

(f) Adequate arrangements, including liquid soap and cleansers, for cleansing and disinfecting hands, for sterilizing all implements used in dressing diseased carcasses, floors, and such other articles and places as may be contaminated by diseased carcasses or otherwise;

(g) In establishments in which slaughtering is done, rooms, compartments, or specially prepared open places, to be known as "final inspection places," at which the final inspection of retained carcasses may be conducted (competent assistants for handling retained carcasses and parts shall be provided by the establishment; final inspection places shall be adequate in size and their rail arrangement and other equipment shall be sufficient to prevent carcasses and parts passed for food or cooking, from being contaminated by contact with condemned carcasses or parts; they shall be equipped with hot water, lavatory, sterilizer, tables, and other equipment required for ready, efficient, and sanitary conduct of the inspection; the floors shall be of such construction as to facilitate the maintenance of sanitary conditions and shall have proper drainage connections and when the final inspection place is part of a larger floor, it shall be separated from the rest of the floor by a curb, railing, or otherwise);

(h) Retention rooms, cages, or other compartments, and receptacles in which carcasses and product may be held for further inspection (these shall be in such number and in such locations as the needs of the inspection in the establishment may require; they shall be equipped for secure locking or sealing and shall be held under locks or official seals furnished by the Department; the keys of such locks shall not leave the custody of Program employees. Every such room, compartment, or receptacle shall be marked conspicuously with the phrase "U.S. retained" in letters not less than 2 inches high; rooms or compartments for these purposes shall be secure and susceptible to being kept clean, including a sanitary disposal of the floor liquids; establishment employees shall not enter any retention rooms or compartments or open any retention receptacles unless authorized by Program employees);

(i) Adequate facilities, including denaturing materials, for the proper disposal of condemned articles in accordance with the regulations in this subchapter (tanks or other rendering equipment which, under the regulations in this subchapter, must be sealed, shall be properly equipped for sealing as specified by the regulations in Part 314 of this subchapter or by the circuit supervisor in specific cases);

(j) Docks and receiving rooms, to be designated by the operator of the official establishment, with the circuit supervisor, for the receipt and inspection of all products as provided in § 318.3 of this subchapter;

(k) Suitable lockers in which brands bearing the official inspection legend and other official devices (excluding labels) and official certificates shall be kept when not in use (all such lockers shall be equipped for sealing or locking with locks or seals to be supplied by the Department; the keys of such locks shall not leave the custody of Program employees);

(l) Sanitary facilities and accommodations as prescribed by § 308.4 of this subchapter.

\* (m) In addition to any facilities required to accomplish sanitary  
\* dressing procedures, the following inspection station facilities for cattle  
\* and swine slaughter lines described in § 310.1(b) of this subchapter are  
\* required:

\*  
\*  
\*  
\*

- \* (1) An inspection station consisting of 5 feet of unobstructed line \*  
\* space for each head or carcass inspector and, for viscera table kills, \*  
\* 8 feet for each viscera inspector on the inspector's side of the table. \*
- \* (2) A minimum of 50 foot-candles of shadow-free lighting at the \*  
\* inspection surfaces of the head, viscera, and carcass. \*
- \* (3) For each inspector, a handwash lavatory (other than one which is \*  
\* hand operated), furnished with soap, towels, and hot and cold water, and \*  
\* located adjacent to the inspector's work area. In addition, for each head \*  
\* and viscera inspector, a sterilizer located adjacent to the inspector's work \*  
\* area. \*
- \* (4) For mechanized operations, a switch located adjacent to each \*  
\* inspection station, which can stop the chain or conveyor. \*
- \* (5) Facilities to position tally sheets or other recording devices, \*  
\* such as digital counters, and facilities to contain condemned brands. \*
- \* (6) For swine slaughter lines requiring three or more inspectors and \*  
\* on which the swine heads are inspected while still attached to the carcass: \*  
\* at the carcass inspection stations, one glass, distortion-free mirror, at least \*  
\* 5 feet x 5 feet, mounted far enough away from the vertical axis of the \*  
\* moving line to allow the carcass to be turned, but not over 3 feet away and \*  
\* so mounted that any inspector standing at the carcass inspection station can \*  
\* readily view the back of the carcass. \*

§ 307.3 Inspectors to furnish implements and maintain hands and implements in sanitary condition.

Inspectors shall furnish their own work clothing and implements, such as flashlights and triers, for conducting inspection and shall cleanse their hands and implements as prescribed by § 308.8 of this subchapter.

§ 307.4 Schedule of operations.

(a) No operations requiring inspection shall be conducted except under the supervision of a Program employee. All slaughtering of animals and preparation of products shall be done with reasonable speed, considering the official establishment's facilities.

(b) A shift is a regularly scheduled operating period, exclusive of mealtime. One lunch period is the only official authorized interruption in the inspector's tour of duty once it begins. Lunch periods may be 30 minutes, 45 minutes, or in any case may not exceed one hour in duration. Once established, the lunch period must remain relatively constant as to time and duration. Lunch periods for inspectors shall not, except as provided herein, occur prior to 4 hours after the beginning of scheduled operations nor later than 5 hours after operations begin. In plants where a company rest break of not less than 30 minutes is regularly observed, approximately midpoint between start of work and the lunch period, and the inspector is allowed this time to meet his personal need, the lunch period may be scheduled as long as 5 1/2 hours after the beginning of scheduled operations.

(c) Official establishments, importers, and exporters shall be provided inspection service, without charge, up to 8 consecutive hours per shift during the basic workweek subject to the provisions of § 307.5: Provided, That any additional shifts meet requirements as determined by the Administrator or his designee. The basic workweek shall consist of five consecutive 8-hour days Monday through Friday, excluding the lunch period; except those plants

presently operating on an approved Tuesday through Saturday schedule shall continue on this schedule until such time as a change in ownership occurs, or they request and are granted a Monday through Friday work schedule; and further, except in the designation of State programs, the Department may depart from the Monday to Friday workweek in those cases where it would seriously handicap the Department in carrying out its function.

(d) (1) Each official establishment shall submit a work schedule to the area supervisor for approval. In consideration of whether the approval of an establishment work schedule shall be given, the area supervisor shall take into account the efficient and effective use of inspection personnel. The work schedule must specify daily clock hours of operation and lunch periods for all departments of the establishment requiring inspection.

(2) Establishments shall maintain consistent work schedules. Any request by an establishment for a change in its work schedule involving an addition or elimination of shifts shall be submitted to the area supervisor at least 2 weeks in advance of the proposed change. Frequent requests for change shall not be approved; Provided, however, minor deviations from a daily operating schedule may be approved by the inspector in charge, if such request is received on the day preceding the day of change.

(3) Requests for inspection service outside an approved work schedule shall be made as early in the day as possible for overtime work to be performed within that same workday; or made prior to the end of the day's operation when such a request will result in overtime service at the start of the following day: Provided, That an inspector may be recalled to his assignment after completion of his daily tour of duty under the provisions of § 307.6(b).

#### § 307.5 Overtime and holiday inspection service.

(a) The management of an official establishment, an importer, or an exporter shall pay the Food Safety and Quality Service \$16.76 per hour per Program employee to reimburse the Program for the cost of the inspection service furnished on any holiday as specified in paragraph (b) of this section; or for more than 8 hours on any day, or more than 40 hours in any administrative workweek Sunday through Saturday.

(b) Holidays for Federal employees shall be New Year's Day, January 1; Washington's Birthday, the third Monday in February; Memorial Day, the last Monday in May; Independence Day, July 4; Labor Day, the first Monday in September; Columbus Day, the second Monday in October; Veterans' Day, November 11; Thanksgiving Day, the fourth Thursday in November; Christmas Day, December 25. When any of the above-listed holidays falls outside the basic workweek, the nearest workday within that week shall become a holiday.

#### § 307.6 Basis of billing for overtime and holiday services.

(a) Each recipient of overtime or holiday inspection service, or both, shall be billed, at the rate established in § 307.5(a), in increments of full quarter hours. For billing purposes, 8 or more minutes shall be considered a full quarter hour. Billing will be for each quarter hour service rendered by each Program employee.



(b) Official establishments, importers, or exporters requesting and receiving the services of a Program employee after he has completed his day's assignment and left the premises, or called back to duty during any overtime or holiday period, shall be billed for a minimum of 2 hours overtime or holiday inspection service at the established rate.

(c) Bills are payable upon receipt and become delinquent 30 days from the date of the bill. Overtime or holiday inspection will not be performed for anyone having a delinquent account.



least 41 days<sup>3/4</sup> immediately prior to slaughter since explanting; and

(v) A copy of the USDA accredited veterinarian's sworn statement is attached to the sworn statement of the official presenting the animal for slaughter.

§ 309.17 Livestock used for research.

(a) No livestock used in any research investigation involving an experimental biological product, drug, or chemical shall be eligible for slaughter at an official establishment unless:

(1) The operator of such establishment, the sponsor of the investigation, or the investigator has submitted to the Program, or the Veterinary Services unit of the Animal and Plant Health Inspection Service of the Department of Agriculture or to the Environmental Protection Agency or to the Food and Drug Administration of the Department of Health, Education, and Welfare data or a summary evaluation of the data which demonstrates that the use of such biological product, drug, or chemical will not result in the products of such livestock being adulterated, and a Program employee has approved such slaughter;

(2) Written approval by the Deputy Administrator, Meat and Poultry Inspection Field Operations furnished the area supervisor prior to the time of slaughter;

(3) In the case of an animal administered any unlicensed, experimental veterinary biologic product regulated under the Virus-Serum Toxin Act (21 U.S.C. 151 et seq.), the product was prepared and distributed in compliance with Part 103 of the regulations issued under said Act (Part 103 of this title), and used in accordance with the labeling approved under said regulations;

(4) In the case of an animal administered any investigational drug, regulated under the Federal Food, Drug, and Cosmetic Act, as amended (21 U.S.C. 301 et seq.), the drug was prepared and distributed in compliance with the applicable provisions of Part 135 of the regulations issued under said Act (21 CFR Part 135), and used in accordance with the labeling approved under said regulations;

(5) In the case of an animal subjected to any experimental economic poison under section 2(a) of the Federal Insecticide, Fungicide, and Rodenticide Act, as amended (7 U.S.C. 135 et seq.), the product was prepared and distributed in accordance with § 362.17 of the regulations issued under said Act (7 CFR 362.17), and used in accordance with the labeling approved under said regulations.

(6) In the case of an animal administered or subjected to any substance that is a food additive or pesticide chemical under the Federal Food, Drug, and Cosmetic Act, supra, there has been compliance with all tolerance limitations established by said Act and the regulations promulgated thereunder (21 CFR 1.1 et seq.), and all other restrictions and requirements imposed by said Act and said regulations will be complied with at the time of slaughter.

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3/ Except for the liver and kidneys, all parts of the cattle that have been withheld from DES implants for at least 41 days prior to slaughter may be used for food. If the liver and kidneys are also to be used for food, the animals must be withheld from DES implants for at least 61 days immediately prior to slaughter.

4/ If a person presenting animals for slaughter at an official establishment did not have custody of the animals for the entire time period for which the treatment of the animals must be verified, additional affidavits sworn by the person(s) having custody for the remainder of the appropriate period must be submitted.

(b) The inspector in charge may deny or withdraw the approval for slaughter of any livestock subject to the provision of this section when he deems it necessary to assure that all products prepared at the official establishment are free from adulteration.

(a) All livestock required by this Part to be identified as U.S. Suspects shall be tagged with a serially numbered metal ear tag bearing the term "U.S. Suspect," except as provided in § 309.2(d) and except that cattle affected with epithelioma of the eye, antinomycosis, or actinobacillosis to such an extent that the lesions would be readily detected on post-mortem inspection, need not be individually tagged on ante-mortem inspection with the U.S. Suspect tag provided that such cattle are segregated and otherwise handled as U.S. Suspects.

(c) All livestock required by this part to be identified as U.S. Condemned shall be tagged with a serially numbered metal ear tag bearing the term "U.S. Condemned."

PART 310-POST-MORTEM INSPECTION

\* § 310.1 Extent and time of post-mortem inspection; post-mortem inspection  
\* staffing standards.

(b)(1) The staffing standards on the basis of the number of carcasses to be inspected per hour are outlined in the following tables. Standards for multiple inspector lines are based on inspectors rotating through the different types of inspection stations during each shift to equalize the workload. The inspector in charge shall be responsible for requiring the establishment to reduce slaughter line speeds where, in his judgment, the inspection procedure cannot be adequately performed within the available time

\* (§ 310.1 (b)(1) cont'd.)

\* because of particular deficiencies in carcass preparation and presentation by  
\* the plant at the higher speed, or because the health condition of the  
\* particular animals indicates a need for more extensive inspection.

\* (2) Cattle Inspection. For all cattle staffing standards, an "a" in  
\* the "Number of Inspectors by Stations" column means that one inspector  
\* performs the entire inspection procedure and a "b" means than one inspector  
\* performs the head and lower carcass inspection and a second inspector  
\* performs the viscera and upper carcass inspection. 1/

\* (i) Inspection Using the Viscera Truck

Steers and Heifers				Cows and Bulls			
Head Per	No. of Inspectors			Head Per	No. of Inspectors		
Hour Per	by Stations			Hour Per	by Stations		
Line	Head Viscera Carcass			Line	Head Viscera Carcass		
1-27	a	a	a	1-27	a	a	a
28-56	b	b	b	28-55	b	b	b
57-84	1	1	1	56-77	1	1	1
85-86	1	2	1	78-81	1	2	1
87-143	2	2	1	82-134	2	2	1

\* (A) Rules for determining adjusted maximum per hour per line rates for  
\* single-inspector kills considering walking distances according to the table in  
\* this subdivision: Determine the distances the inspector actually walks between  
\* the points shown in columns 2 through 14 of the following table. For each  
\* column, determine the deduction figure opposite the appropriate number of feet  
\* in column 1. Compute the total of the deduction figures for columns 2  
\* through 14. The adjusted maximum rate is the maximum rate in subparagraph (i)  
\* minus total of the deduction figures. If the resultant number is not a whole  
\* number, it must be rounded off to the next lowest whole number.

\* 1/ The maximum "Head per Hour per Line" figures listed in subdivision (i) for  
\* one (a) and two (b) inspector kills are overstated because the time required  
\* to walk from one inspection station to another is not included. To determine  
\* the proper adjusted maximum head per hour per line, subdivision (A) for one  
\* inspector kills or subdivision (B) for two inspector kills must be used  
\* along with their accompanying rules.



## ONE INSPECTOR CATTLE KILL - VISCERA TRUCK

Table of Deductions from Maximum Rates of Kill for Each Two Feet Between Points (in Tenths of Cattle Per Hour)

1	2	3	4	5	6	7	8	9	10	11	12	13	14
Number of Feet Between Points	Head Rack and High Rail	Viscera and Low Rail	Low Rail and Head Rack	Head Rack and Carcass**	Carcass** and Washbasin	Tags-Brands and Low Rail	Viscera and Washbasin	Viscera and High Rail	Low Rail and High Rail	Head Rack and Washbasin	Washbasin and High Rail	Head Rack and Washbasin	Viscera and Tags-Brands
1	0	0	0	0	0	0	0	0	0	0	0	0	0
3	0	0	0	0	0	0	0	0	0	0	0	0	0
5	0	0	0	0	0	0	0	0	0	0	0	0	0
7	0	0	0	0	0	0	0	0	0	0	0	0	0
9	0	0	0	0	0	0	0	0	0	0	0	0	0
11	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
13	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
15	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
17	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
19	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
21	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2
23	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2
25	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2
27	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2
29	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2
31	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3
33	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3
35	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3
37	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3
39	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3
41	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4
43	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4
45	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4
47	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4
49	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4	0.4
51	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5
53	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5
55	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5
57	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5
59	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5

\*The washbasin referred to here is the one the inspector uses while enroute from the head rack to high rail inspection.

\*\*This refers to the carcass in the bleeding area.



(B) Rules for determining adjusted maximum per hour line rates for two-inspector kills considering walking distance according to the table in this subdivision. Determine the distances the inspectors actually walk between the points shown in columns 2 through 9 of the following table. Column 9 is used only if the condemned brand and tags the viscera inspector uses are kept at a location other than at the washbasin - sterilizer. For each column, determine the deduction figure opposite the appropriate number of feet in column 1. Compute the total of the deduction figures for columns 2 through 9. Divide this total by 2. The adjusted maximum rate is the maximum rate in subparagraph (i) minus the number calculated above. If the resultant number is not a whole number, it must be rounded off to the next lowest whole number.

## TWO-INSPECTOR CATTLE KILL - VISCERA TRUCK

Table of Deductions from Maximum Kill Rates for Each Two Feet Between Points (in Tenths of Cattle Per Hour)

Heads and Low Rail Inspection										Viscera and High Rail Inspection									
1	2		3		4		5		6		7		8		9*				
Number of Feet Between Points	Head Rack and Washbasin		Head Rack and Carcasses**		Washbasin and Low Rail		Head Rack and Low Rail		Viscera and brands tags (Washbasin)		Viscera and High Rail		High Rail and Washbasin		Viscera and Washbasin				
	Strs.	Cows	Strs.	Cows	Strs.	Cows	Strs.	Cows	Strs.	Cows	Strs.	Cows	Strs.	Cows	Strs.	Cows			
	Hfrs.	Bulls	Hfrs.	Bulls	Hfrs.	Bulls	Hfrs.	Bulls	Hfrs.	Bulls	Hfrs.	Bulls	Hfrs.	Bulls	Hfrs.	Bulls			
1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0			
3	0.1	0	0.1	0	0.1	0	0	0	0	0	0	0	0	0	0.1	0.2			
5	0.1	0.1	0.1	0.1	0.1	0.1	0.8	0.7	0.4	0.5	0.5	0.5	0.1	0.2	0.2	0.3			
7	0.1	0.2	0.1	0.1	0.1	0.1	1.5	1.4	0.7	0.9	1.0	0.9	0.3	0.3	0.3	0.4			
9	0.2	0.2	0.1	0.2	0.1	0.2	2.2	2.0	1.1	1.3	1.5	1.3	0.4	0.5	0.4	0.5			
11	0.2	0.3	0.1	0.2	0.2	0.2	2.8	2.7	1.4	1.7	1.9	1.8	0.5	0.6	0.4	0.6			
13	0.2	0.4	0.1	0.3	0.2	0.2	3.5	3.3	1.7	2.1	2.4	2.2	0.6	0.7	0.5	0.8			
15	0.3	0.4	0.1	0.3	0.2	0.3	4.1	3.9	2.0	2.5	2.9	2.6	0.7	0.9	0.6	0.9			
17	0.3	0.5	0.1	0.4	0.2	0.3	4.8	4.5	2.4	2.9	3.3	3.0	0.8	1.0	0.7	1.0			
19	0.3	0.6	0.2	0.4	0.3	0.4	5.4	5.1	2.7	3.3	3.7	3.4	0.9	1.2	0.7	1.2			
21	0.3	0.6	0.2	0.4	0.3	0.4	6.0	5.7	3.0	3.7	4.2	3.7	1.0	1.3	0.8	1.3			
23	0.4	0.7	0.2	0.5	0.3	0.5	6.6	6.3	3.3	4.0	4.6	4.1	1.2	1.4	0.9	1.4			
25	0.4	0.7	0.2	0.5	0.3	0.5	7.2	6.8	3.6	4.4	5.0	4.5	1.3	1.6	1.0	1.6			
27	0.4	0.8	0.2	0.6	0.4	0.5	7.8	7.4	3.9	4.7	5.4	4.9	1.4	1.7	1.0	1.7			
29	0.5	0.9	0.2	0.6	0.4	0.6	8.3	7.9	4.2	5.1	5.8	5.2	1.5	1.8	1.1	1.8			
31	0.5	0.9	0.2	0.7	0.4	0.6	8.9	8.5	4.5	5.4	6.2	5.6	1.6	2.0	1.2	2.0			
33	0.5	1.0	0.2	0.7	0.4	0.7	9.4	9.0	4.8	5.8	6.5	5.9	1.7	2.1	1.3	2.1			
35	0.6	1.1	0.3	0.8	0.5	0.7	10.0	9.5	5.0	6.1	6.9	6.3	1.8	2.2	1.3	2.3			
37	0.6	1.1	0.3	0.8	0.5	0.7	10.5	10.0	5.3	6.4	7.3	6.6	1.9	2.4	1.4	2.4			
39	0.6	1.2	0.3	0.9	0.5	0.8	11.0	10.5	5.6	6.8	7.6	6.9	2.0	2.5	1.5	2.5			
41	0.7	1.2	0.3	0.9	0.6	0.8	11.5	11.0	5.9	7.1	8.0	7.2	2.1	2.6	1.5	2.6			
43	0.7	1.3	0.3	0.9	0.6	0.9	12.0	11.4	6.1	7.4	8.3	7.6	2.2	2.8	1.6	2.8			
45	0.7	1.4	0.3	1.0	0.6	0.9	12.5	11.9	6.4	7.7	8.6	7.9	2.4	2.9	1.7	2.9			
47	0.8	1.4	0.3	1.0	0.6	1.0	13.0	12.4	6.7	8.0	9.0	8.2	2.5	3.0	1.8	3.0			
49	0.8	1.5	0.3	1.1	0.7	1.0	13.4	12.8	6.9	8.3	9.4	8.5	2.6	3.2	1.8	3.1			
51	0.8	1.6	0.3	1.1	0.7	1.0	13.9	13.3	7.2	8.6	9.7	8.8	2.7	3.3	1.9	3.3			
53	0.9	1.6	0.4	1.2	0.7	1.1	14.4	13.7	7.4	8.9	10.0	9.1	2.8	3.4	2.0	3.4			
55	0.9	1.7	0.4	1.2	0.7	1.1	14.8	14.1	7.7	9.2	10.3	9.4	2.9	3.5	2.0	3.5			
57	0.9	1.7	0.4	1.3	0.8	1.2	15.2	14.6	7.9	9.5	10.6	9.7	3.0	3.7	2.1	3.6			
59	0.9	1.8	0.4	1.3	0.8	1.2	15.7	15.0	8.2	9.7	10.9	9.9	3.1	3.8	2.2	3.8			

\*This column to be used only if brands and tags are not located at the washbasin.

\*\*This refers to the carcasses in the bleeding area.

## (ii) Inspection Using the Viscera Table, Tongue-In Presentation of Heads

## Steers and Heifers

## Cows and Bulls

Head Per Hour Per Line	No. of Inspectors by Stations Head Viscera Carcass			Head Per Hour Per Line	No. of Inspectors by Stations Head Viscera Carcass		
1-32	a	a	a	1-29	a	a	a
33-58	b	b	b	30-56	b	b	b
59-84	1	1	1	57-77	1	1	1
85-86	1	2	1	78-81	1	2	1
87-143	2	2	1	82-134	2	2	1
144-171	3	2	1	135-159	2	3	1
172-198	3	3	1	160-187	3	3	1
199-226	3	3	2	188-213	3	4	1
227-253	4	3	2	214-234	3	4	2
254-280	4	4	2	235-264	4	4	2
281-306	5	4	2	265-289	5	4	2
307-333	5	5	2	290-314	5	5	2

## (iii) Inspection Using the Viscera Table, Tongue-Out Presentation of Heads

## Steers and Heifers

## Cows and Bulls

Head Per Hour Per Line	No. of Inspectors by Stations Head Viscera Carcass			Head Per Hour Per Line	No. of Inspectors by Stations Head Viscera Carcass		
1-32	a	a	a	1-29	a	a	a
33-58	b	b	b	30-56	b	b	b
59-86	1	1	1	57-79	1	1	1
87-103	1	2	1	80-98	1	2	1
104-156	2	2	1	99-147	2	2	1
157-186	2	3	1	148-174	2	3	1
187-216	3	3	1	175-205	3	3	1
217-246	3	3	2	206-233	3	4	1
247-275	3	4	2	234-256	3	4	2
276-304	4	4	2	257-288	4	4	2
305-333	4	5	2	289-316	5	4	2
334-362	5	5	2	317-343	5	5	2
363-390	5	6	2				

(3) Swine Inspection. 2/ The following swine inspection staffing standards are applicable to those swine slaughter lines which require three or more inspectors and on which the swine heads are inspected while still attached to the carcass. These standards are predicted upon the use of a mirror, as described in § 307.2(m)(6), at the carcass inspection station to observe the back of the carcass and upon the observation, rather than palpation, at the viscera inspection station, of the spleen, liver, heart, lungs, and mediastinal lymph nodes.

<u>Butcher Hogs</u>				<u>Sows and Boars</u>			
Head Per Hour Per Line	Number of Inspectors by Stations			Head Per Hour Per Line	Number of Inspectors by Stations		
	Head	Viscera	Carcass		Head	Viscera	Carcass
245-506	1	1	1	189-439	1	1	1
507-540	1	2	1	440-475	2	1	1
541-859	2	2	1	476-752	2	2	1
860-1022	2	3	1	753-895	3	2	1
1023-1106	3	3	1	896-964	3	3	1

§ 310.2 Identification of carcass with certain severed parts thereof and with animal from which derived.

(a) The head, tail, tongue, thymus gland, and all viscera of each slaughtered animal, and all blood and other parts of such animals to be used in the preparation of meat food products or medical products, shall be handled in such a manner as to identify them with the rest of the carcass and as being derived from the particular animal involved, until the post-mortem examination of the carcass and parts thereof has been completed. Such handling shall include the retention of ear tags, back tags, implants, and other identifying devices affixed to the animal, in such a way to relate them to the carcass until the post-mortem examination has been completed.

(b) The official State-Federal Department backtag on any carcass shall:

(1) (i) Be removed from the hide of the animal by an establishment employee and placed in a clear plastic bag. The bag containing the tag shall be affixed to the corresponding carcass.

(ii) The bag containing the tag shall be removed from the carcass by an establishment employee and presented with the viscera to the Program inspector at the point where such inspector conducts the viscera inspection.

(2) (i) Brucellosis and tuberculosis ear tags, herd identification ear tags, sales tags, ear bangles, and similar identification devices shall be removed from the animal's hide or ear by an establishment employee and shall be placed in a clear plastic bag and affixed to the corresponding carcass.

2/ Pending the final decision in this rulemaking proceeding, all establishments described in this subparagraph have the option to meet the facility requirement in § 307.2(m)(6). The staffing standards, line speeds, and inspection procedures detailed herein will be applied to each establishment if and when it meets this facility requirement. In the interim, the present staffing standards, line speeds, and inspection procedures will be applied.



(ii) The bag containing the tag shall be removed from the carcass by an establishment employee and presented with the viscera to the Program inspector at the point where such inspector conducts the viscera inspection.

(3) In cases where both types of devices described in subparagraphs (1) and (2) of this paragraph are present on the same animal, both types may be placed in the same plastic bag or in two separate bags.

(4) The circuit supervisor may allow the use of any alternate method proposed by the operator of an official establishment for handling the type of devices described in subparagraph (2) of this paragraph if such alternate method would provide a ready means of identifying a specific carcass with the corresponding devices by a Program inspector during the post-mortem inspection.

(5) Disposition and use of identifying devices.

(i) The official State-Federal Department backtags will be collected by a Program inspector and used to obtain traceback information necessary for proper disposition of the animal or carcass and otherwise handled according to instructions issued to the inspectors.

(ii) The devices described in subparagraph (2) of this paragraph shall be collected by the Program inspector when required to obtain traceback information necessary for proper disposition of the animal or carcass and for controlling the slaughter of reactor animals. Devices not collected for these purposes shall be discarded after the post-mortem examination is complete.

(6) Plastic bags used by the establishment for collecting identifying devices will be furnished by the Department.

#### § 310.3 Carcasses and parts in certain instances to be retained.

Each carcass, including all detached organs and other parts, in which any lesion or other condition is found that might render the meat or any part unfit for food purposes, or otherwise adulterated, and which for that reason would require a subsequent inspection, shall be retained by the Program employee at the time of inspection. The identity of every such retained carcass, detached organ, or other part shall be maintained until the final inspection has been completed. Retained carcasses shall not be washed or trimmed unless authorized by the Program employee.



(§ 312.7(a) cont'd.)

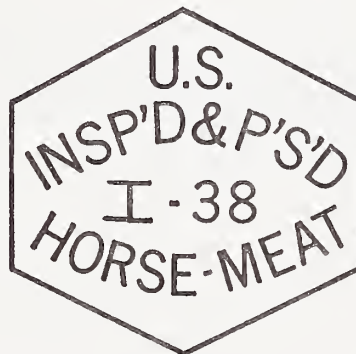
subchapter, to be applied to imported meat and meat food products shall be in the appropriate form 1/ as hereinafter specified:



- \* For application to cattle, sheep, swine, and goat carcasses, primal parts, and cuts, not in containers. For application to outside containers. \*



- \* For application to outside containers of meat and meat food products prepared from cattle, sheep, swine, and goats. \*



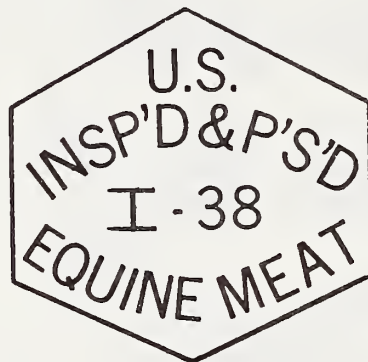
- \* For application to horse carcasses, primal parts, and cuts, not in containers. \*

1/ The number I-38 is given as an example only. The establishment number of the official import inspection establishment where the product is inspected shall be used in lieu thereof.



\* For application to outside containers of horsemeat food products.

\*



\* For application to mule and other (nonhorse) equine carcasses, primal parts,  
\* and cuts, not in containers.

\*

\*



\* For application to outside containers of equine meat food products. \*

(b) When import inspections are performed in official establishments,  
\* the official inspection legend, as required by Part 327 of this subchapter, to \*  
\* be applied to imported meat and meat food products, shall be the appropriate \*  
\* form as specified in §§ 312.2 and 312.3 of this Part. \*

(c) When products are refused entry into the United States, the official mark, when required by Part 327 of this subchapter, to be applied to the products refused entry shall be in the following form:

**UNITED STATES  
REFUSED ENTRY**

\* (d) Devices for applying "United States Refused Entry" marks shall be \*  
furnished to Program inspectors by the Department.

§ 312.8 Official export inspection marks, devices, and certificates.

(§ 312.8 cont'd.)

(a) The official export meat inspection mark required by Part 322 of this subchapter shall be in the following form as hereinafter specified: 1/



Any rubber stamp approved by the Administrator, in the manner provided for in Part 317 of this subchapter, and bearing the official mark prescribed in this paragraph shall be an official device for the purposes of the Act.

(b) The official export certificate required by Part 322 of this subchapter is a paper certificate form for signature by a Program employee bearing the legend:

United States  
Department of Agriculture  
Animal and Plant Health Inspection Service  
Meat Inspection

and the seal of the United States Department of Agriculture, with a certification that meat or meat food product described on the form is from animals that received ante-mortem and post-mortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law

1/ The number "529893" is given as an example only. The number of the official export certificate will be shown in lieu thereof.



(§ 316.3 cont'd.)

(b) No person shall fill, or cause to be filled, in whole or in part, with any product, any container bearing or intended to bear any official mark, or any abbreviation or simulation of any official mark, except under the supervision of a Program employee.

(c) Product bearing any official mark shall not be canned, cooked, cured, smoked, salted, packed, rendered, or otherwise prepared by any person for commercial purposes unless:

(1) Such preparation is performed at an official establishment; or

(2) Such preparation is conducted under State or other governmental inspection and the prepared product is marked to show that fact; or

(3) The official marks are removed, defaced, or otherwise destroyed before or during such preparation; or

(4) The preparation of the product consists solely of cutting up operations at any establishment exempted from inspection under paragraph 301 (c)(2) of the Act or equal provisions of a law of a State or organized Territory or at any establishment in an unorganized Territory exempted under paragraph 23(b) of the Act.

§ 316.4 Marking devices; to be furnished by official establishments; control of.

\* (a) The operator of each official establishment or official import  
\* inspection establishment shall furnish such ink brands, burning brands, and  
any other device for marking products with official marks as the Administrator may determine is necessary for marking products at such establishment. The official inspection legend on such a device shall be as prescribed in Part 312 of this subchapter.

\*  
\*

(b) All official devices for marking products with the official inspection legend, or other official inspection marks, including self-locking seals, shall be used only under supervision of a Program employee, and, when not in use for marking shall be kept locked in properly equipped lockers or compartments, the keys of which shall not leave the possession of a Program employee, or the locker or compartment shall be sealed with an official seal of the Department as prescribed in Part 312 of this subchapter.

§ 316.5 Branding ink; to be furnished by official establishments; approval by Program; color.

(a) The operator of each official establishment shall furnish all ink for marking products with the official marks at such establishment. Such ink must be made with harmless ingredients that are approved for the purpose by the Administrator. Samples of inks shall be submitted to the Program laboratory from time to time as may be deemed necessary by the inspector in charge.

(b) Only ink approved for the purpose shall be used to apply ink brands bearing official marks to carcasses of cattle, sheep, swine, or goats and fresh meat cuts derived therefrom. Any ink containing F.D.&C. Violet No. 1 shall not be considered an approved ink within the meaning of this paragraph.

(c) Green ink shall not be used to apply marks to carcasses of cattle, sheep, swine, or goats or fresh meat cuts derived therefrom.

(d) Except as provided in paragraphs (b) and (c) of this section, branding ink of any color, approved for the purpose by the Administrator in specific cases, may be used to apply ink brands, bearing official marks, to

(§ 316.5(d) cont'd.)

processed meat cuts derived from cattle, sheep, swine, or goats.

(e) Only green ink approved for the purpose shall be used to apply ink brands bearing official marks to carcasses and parts of carcasses and meat cuts derived from horses, mules, and other equines.

(f) Ink used must assure legibility and permanence of the markings and the color of ink shall provide acceptable contrast with the color of the product to which it is applied.

§ 316.6 Products not to be removed from official establishments unless marked in accordance with the regulations.

No person shall remove or cause to be removed from an official establishment any products which the regulations in this subchapter required to be marked in any way unless they are clearly and legibly marked in compliance with such regulations.

§ 316.6 Marking devices not to be false or misleading; style and size of lettering; approval required.

No brand or other marking device shall be false or misleading. The letters and figures thereon shall be of such style and type as will make a clear and legible impression. All markings to be applied to products in an official establishment shall be approved prior to use by the Administrator as provided for in § 317.3 of this subchapter, except that official markings prescribed by the Federal meat grading regulations (7 CFR 53.19) need not be submitted to the Administrator for approval.

§ 316.8 Unmarked inspected products; moved between official establishments; moved in commerce.

(a) Unmarked products which have been inspected and passed but do not bear the official inspection legend may be transported in compliance with Part 325 of this subchapter from one official establishment to another official establishment, for further processing, in a railroad car, truck, or other closed container, if the railroad car, truck, or container is sealed with an official seal of the Department (as prescribed in Part 312 of this subchapter) bearing the official inspection legend.

(b) Products which have been inspected and passed but do not bear the official inspection legend may be removed from an official establishment in closed containers bearing the official inspection legend and all other information required by this part and Part 317 of this subchapter: Provided, That upon removal from such closed container the product may not be further transported in commerce unless such removal is made under the supervision of a Program employee and such product is reinspected by a Program employee and packed under his supervision in containers bearing the official inspection legend and all other information required by this part and Part 317 of this subchapter: And provided further, That unmarked product shall not be brought into an official establishment in an open container.

§ 316.9 Products to be marked with official marks.

(a) Each carcass which has been inspected and passed in an official



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